

K7MCUP15FF

GAS RANGE 6 BURNERS + ELECTRIC OVEN 2/1 GN + CABINET - PERFORMANCE LINE



PRODUCT DESCRIPTION

Stainless steel frame. Double-skinned moulded oven door and heavy-duty handle. Athermic thermoset plastic knobs. Heating obtained through **watertight, superposed crown stabilized flame burners** with different power ratings (**6,2 kw and 8,5 kw**). Each burner provided with a safety gas cock, which enables the output to be regulated from maximum to minimum. Safety ensured by a thermocouple kept active by the flame of the pilot burner.

Surface grids and burners made of alkali, acid and fire resistant **matte RAAF enamelled cast iron**.

Surface grids placed on moulded surfaces with rounded edges for easy cleaning and avoiding liquid overflowing.

Stainless steel moulded trays with rounded edges, placed under the burners for easy cleaning.

Electric static oven 2/1 GN and open cabinet. Oven stainless steel removable grill. Oven floor made of a thick steel sheet strengthened by a series of ribs.

Insulation of the cooking chamber and of the oven door ensured by a layer of high temperature resistant ceramic fibre.

Heating obtained by special stainless steel heating elements resistant to high temperatures, placed under the bottom and on the top of the cooking chamber.

Equipped with a thermostat that adjusts the temperature **between 120°C and 300°C**. Safety thermostat with manual reset against overheating.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 1200 mm
Depth: 700 mm
Height: 850 mm
Weight: 170 kg
Volume: 1.15 m³
Electrical power: 5.40 kW
Gas power: 44.10 kW

